

PLEASE NOTE THIS IS A SAMPLE MENU & SUBJECT TO CHANGE

The Blue Strawberry Bistrot

Please advise us of any **food allergies or specific dietary requirements** before ordering
All dishes marked with (gf) either are or can be adapted to suit gluten free please advise us

BREAD & NIBBLES

(vg) Marinated olives & sun blushed tomatoes (gf)	4.95	(v) Bread roll with butter (gluten free available)	1.00
(v) BBQ smoked cashew nuts	3.95	(v) Toasted Focaccia & pitta board (for two): oil & balsamic, hummus, olives	5.50
(v) Garlic bread (for two): with or without cheese	5.25 / 5.95	Pork crackling & apple sauce	4.95

SMALL PLATES

(vg) Homemade soup: served with bread roll (gf)	8.95
Blue Strawberry Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts & crispy croutons, dressed leaves (gf)	12.50
Oriental pork & vegetable pancakes: Hoisin & plum sauce	10.95
Chicken, pork & ham terrine: toasted focaccia, pickled vegetables, piccalilli (gf)	10.95
Prawn & crayfish cocktail: King prawn & Marie Rose sauce, twist of smoked salmon (gf)	12.50
King prawns (7): garlic, chili & parsley, Served with bread roll (gf)	15.95
Seafood platter: smoked salmon, mackerel pate, crevettes Leigh cockles & blinis (gf)	15.95
(v) English asparagus: poached egg, hollandaise sauce (gf) (Vegan version available)	10.95
(vg) Peri Peri cauliflower bites: harissa mayo, BBQ lime, coriander (gf)	10.95

MAIN COURSE

Chef's homemade pie: served with mashed potato	19.95
Slow roasted belly of pork: mashed potato, crispy crackling, red wine jus (gf)	24.95
Breast of chicken: herb, garlic croquettes, buttered Savoy cabbage & chicken velouté sauce	23.95
Calves liver: crispy bacon, bubble & squeak, onion jus (gf)	27.50
Grilled 8oz Sirloin steak 37.95 Grilled 8oz fillet steak: 42.50 Garlic mushroom, grilled tomato, peppercorn sauce, thick cut chips (gf)	
Haunch of venison: (pink) red cabbage, Dauphinoise potatoes (gf)	28.50
(vg) Chickpea tagine: couscous, yoghurt & toasted pitta	18.95
(vg) Mediterranean vegetable tart tatin: sauteed potatoes, mixed salad, homemade tomato sauce. (gf)	18.95
(vg) Mushroom & cashew nut Wellington: herbed new potatoes & vegan gravy	18.95
Honey, soy, ginger & sesame salmon: Bok choy, Oriental style vegetable noodles	25.95
Fish pie: smoked haddock, king prawns, salmon & crayfish tails topped with cheesy mash (gf)	26.95
Fillet of seabass: seafood cream sauce, crushed new potatoes, green beans (gf)	27.50



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SIDES

Chips / Frites	5.75	Mixed salad	3.95
Mixed fresh vegetables	3.50/5.95	Garlic flat mushrooms	5.95
Petit pois	3.50	Onion Rings	5.95
Blue Strawberry Salad side	6.50	Braised red cabbage	5.95
Broccoli & garlic butter (for two)	6.25	Cauliflower cheese (for two)	6.95

For your convenience a suggested gratuity of 10% will be added to your bill for the benefit of serving & other staff